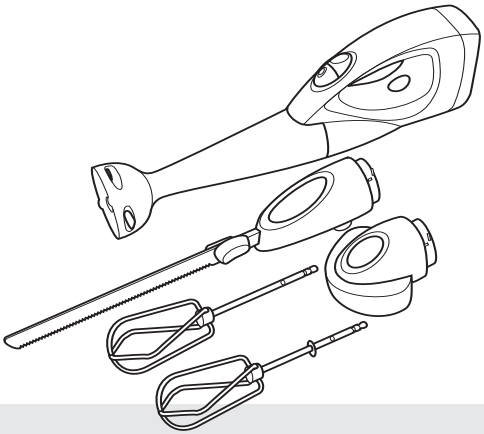
morphy richards

Cordless 3-in-1 multitool

Please read and keep these instructions



UK

Helpline 0870 060 2612

Replacement parts 0870 167 6643

Ireland

1800 409119

getting the best from your new multitool...

Battery

- *Ensure the battery is fully charged before using the multitool - see page 3*
- *Replacement batteries are available from Morphy Richards*
- *Dispose of batteries safely - see page 7*

Blender usage

- *The blender is designed for intermittent use. Do not use non-stop for more than 1 minute at a time then allow to cool down for a minimum of 3 minutes before further use*
- *Never use the blender in a bowl or saucepan while cooking*

Knife usage

- *When using the knife, always start cutting on a corner, rather than trying to cut through a whole side of a loaf or joint of meat*
- *Use speed 2 when operating the knife*

Whisk usage

- *To avoid overloading and damage, the whisk should only be used for whisking and light mixing tasks - see overload protection page 2*
- *Do not use non-stop for more than 2 minutes - allow to cool for 3 minutes*
- *Recipes that are mainly flour should not be mixed with this product*

2year guarantee

CE

www.morphyrichards.co.uk

Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition we offer the following essential safety advice.

Charger lead

- The charger lead should reach without straining the connections.
- Do not let the charger lead hang over the edge of a worktop where a child could reach it.
- Do not let the charger lead run across an open space e.g. between a low socket and table.
- Do not let the charger lead run across a cooker or toaster or other hot areas which might damage the cable.

Personal safety

- Unplug from outlet when not in use and before cleaning or removing parts.
- **WARNING: Do not touch moving parts. Keep hands, hair, clothing as well as utensils away from blades.**
- **WARNING: Take care when handling metal blades as they are very sharp.**
- **WARNING: When removing an attachment, hold the power unit in such a way that you cannot press the on/off switch.**
- **WARNING: Always remove the attachment from the power unit before cleaning, this will reduce accidental operation of the multitool.**
- Don't clean the attachments under running water while still attached to the power unit.
- Do not use during cooking processes or with boiling liquids.
- **WARNING: To protect against fire, electric shock and personal injury do not immerse charger, base or multitool in water or other liquid.**

Children

- Do not allow children to use this multitool. Children are vulnerable in the kitchen particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Other safety considerations

- Do not operate any appliance with a damaged charger lead or after the appliance malfunctions or has been damaged in any manner.
- Do not use accessories not recommended by the manufacturer as there is the danger of fire, electric shock or personal injury.
- Do not place on or near a hot gas or electric burner or in an heated oven.

Electrical requirements

Check that the voltage on the rating plate of your charger corresponds with your house electricity supply which must be A.C. (Alternating Current).

Use only the charger unit supplied.

Overload protection

This multitool is fitted with overload protection. If the multitool is used for processing food that is too hard or the motor is allowed to stall it will cut-out. Wait for 3 minutes to cool down - the multitool will reset itself for next use.

Features

1. Bayonet connector
2. **Power unit**
3. On/off switch for knife/whisk
4. Speed control
5. On/off switch for blender
6. Charging connector
7. **Blender attachment**
8. Blades
9. **Knife attachment**
10. Knife blades release button
11. Knife blades
12. Feet
13. **Whisk attachment**
14. Whisk release button
15. Whisks
16. Whisk location holes
17. **Tool storage pod**
18. **Charging base**
19. **Charger**
20. Blade cover

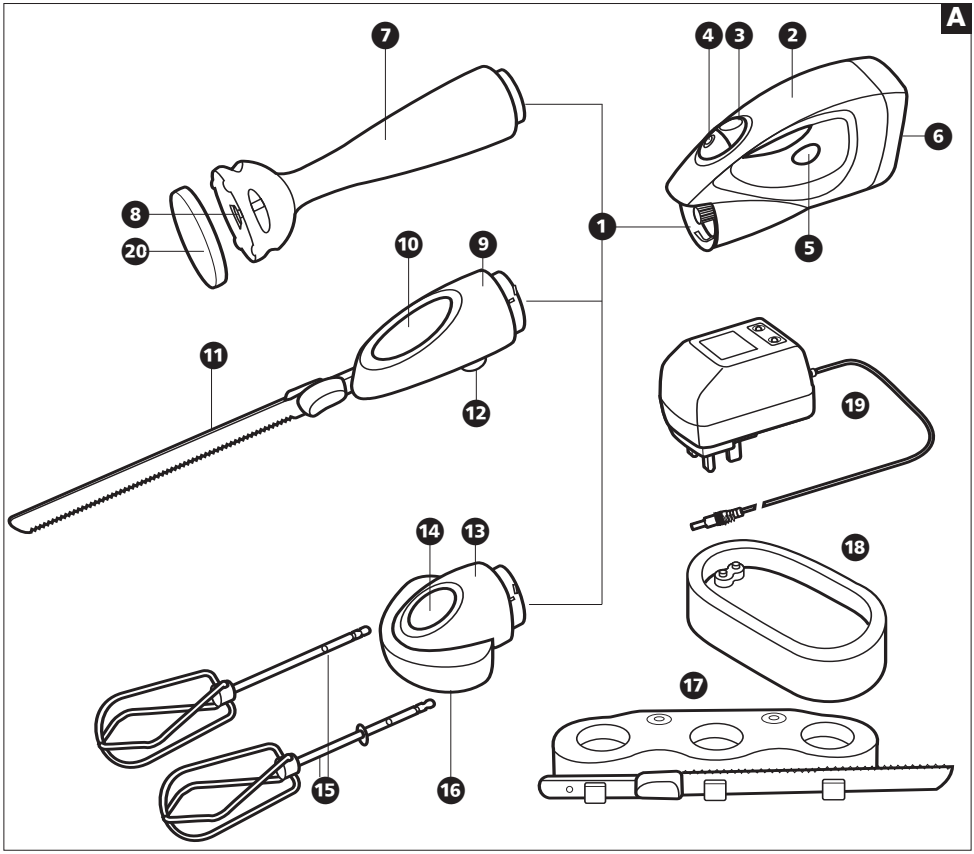
Before first use

Unpack and clean all parts.

1. Wash the knife blades and whisk beaters in hot, soapy water.
2. Wipe over the knife and whisk attachments, power unit and charging base with a clean, damp cloth.
3. Wash the blender attachment under hot flowing water.
   Dry all parts thoroughly.

Charging

1. Locate the power unit 2 into charging base 18 B.
2. Attach the charger cable to the charging base with the DC plug.
3. Plug charger 19 into a suitable 13A socket outlet and switch on.



4 The red light will illuminate to show that the power unit is correctly located in the charging base and that it is accepting a charge.

- If the red light is not illuminated, lift up the power unit and relocate in the charging base, check that the socket is switched on.
- The multitool is designed to be left on continuous charge. The 'smart' charger fully charges and maintains the charge ready for use. A full charge can be reached in 3 hours, in normal light use recharging is 1 to 2 hours.
- Leaving the multitool on continuous charge is inexpensive in terms of the amount of electricity being used.

5 When the multitool is fully charged the red light will go out and green will illuminate to show it is fully charged and maintained.

IMPORTANT: When new and charging for the first time or the multitool has not been on charge for a long period the battery will be discharged. Leave on charge for 12 hours.

- The green light may illuminate within 15 minutes, this is common with discharged batteries. Allow the power unit ❷ to charge for 12 hours with green light illuminated.

Blender

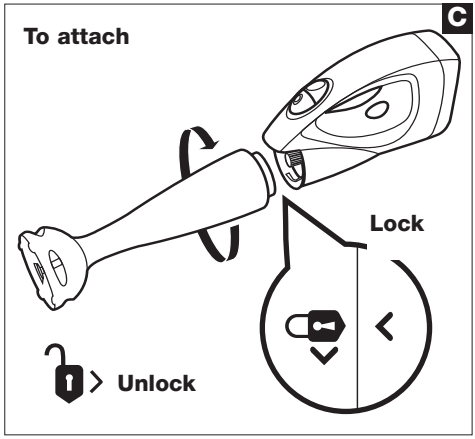
WARNING: The blades are very sharp, handle with care, do not touch the blades or hold the blender at this end.

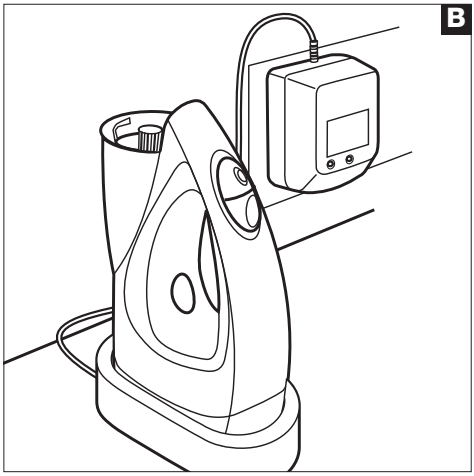
1 Insert the blender attachment ❼ into the power unit by aligning the padlock and arrow symbols and twisting the bayonet fitting ❶ clockwise to lock C. Remove blade cover ⓴.

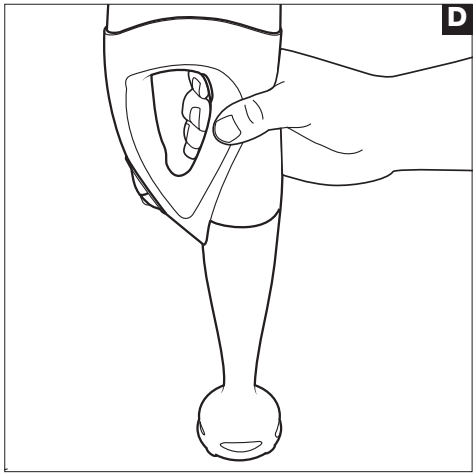
2 Switch on by using the button inside the handle ❺ D.

- With the blender attachment fitted, the on/off switch for knife/whisk is disengaged.

3 After use, remove the blender attachment by twisting the bayonet fitting anti-clockwise.



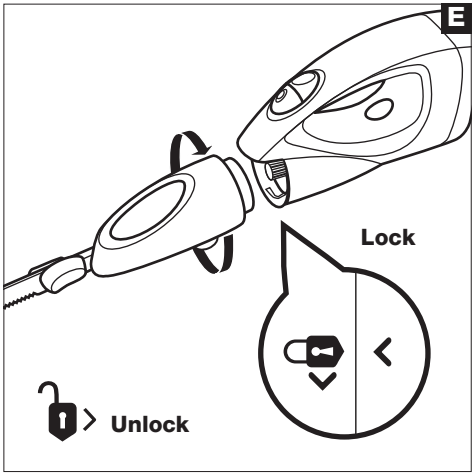


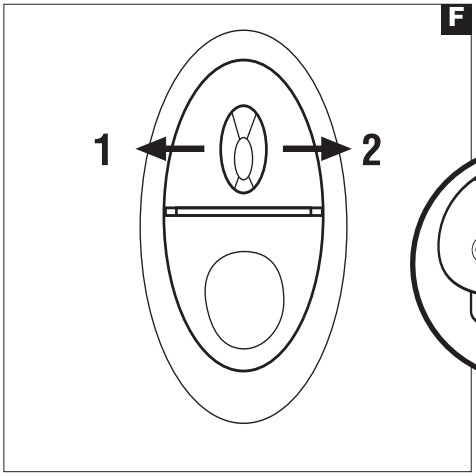


Knife

WARNING: The blades are very sharp, handle with care, do not touch the blades or hold by the blades.

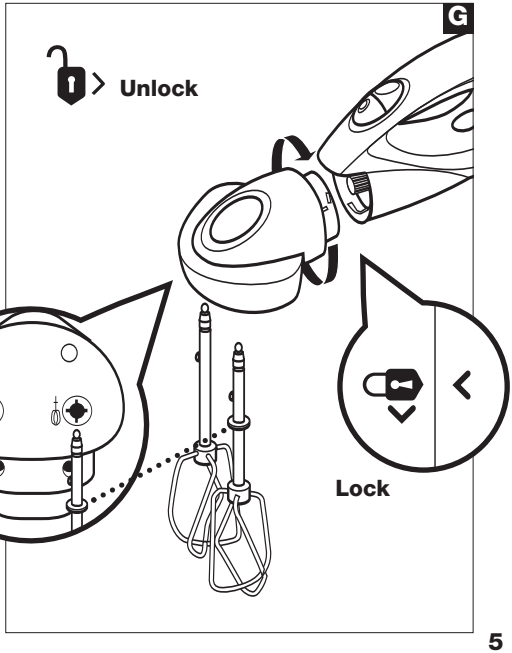
1. Insert the knife blades ⓫ into the knife attachment ❾.
2. Insert the knife attachment into the power unit by aligning the padlock and arrow symbols and twisting the bayonet fitting clockwise to lock E.
3. Select speed 2 (speed 1 is unsuitable) using speed control ❹ F.
4. Switch on by using the button ❸.
5. After use, remove the knife attachment by twisting the bayonet fitting anti-clockwise.
6. Remove the knife blades by pressing the knife blades release button ❿ and pulling out using the two plastic finger guards on the side of the blades.
- Lay the power unit and knife attachment on its feet ⓬ when not in use.





Whisk

1. Insert the whisks ⓯ into the whisk holes ⓰ of the whisk attachment ⓭ G. The whisk with the ring goes in the right hand hole.
2. Insert the whisk attachment into the power unit by aligning the padlock and arrow symbols and twisting the bayonet fitting clockwise to lock G.
3. Select a speed 1 or 2 using the speed control.
4. Switch on by using the button ❸.
5. After use, remove the whisk attachment by twisting the bayonet fitting anti-clockwise.
6. Remove the whisks by pressing the release button ⓮ and pulling the whisks out.
- **The whisk is suitable for light mixtures only, for example batters and light sponge cakes.**



Hints and tips

Blender

The blender is perfectly suited for preparing dips, sauces, soups, mayonnaise, milkshakes and baby food.

The blender can be use to puree cooked vegetables, tinned tomatoes and any soft or pre cooked food etc. It is ideal to turn a cooked broth or stew into a smooth soup and to prepare baby food. You may need to add a little water to cooked vegetables when blending to encourage a puree to form.

For milkshakes, cut soft fruit or bananas into 1.5cm cube size pieces for easy blending, add milk and ice-cream a little at a time during the blending.

For perfect blending use a 'plunging' action, this will allow the food to be pulled into the blade and dispersed through the exit vents.

Keep the head of the blender beneath the food surface to prevent splashing.

If food has been cooked in a saucepan transfer to a cooler bowl, this will protect the blender attachment from heat distortion.

Blending results will be better by using a measuring jug or beaker as this allows control of the food being blended.

When not in use fit the blade cover.

Knife

Start cutting on a corner of bread or meat, then allow the blade to cut through.

Whisk

It is recommended to start whisking at a low speed, then change to a higher speed as required.

When working with liquids, use a low speed in order to avoid splashing onto the whisk and firmly hold the liquid container.

IMPORTANT: Never use the whisk attachment for dough kneading or heavy mixing.

Tool storage pod

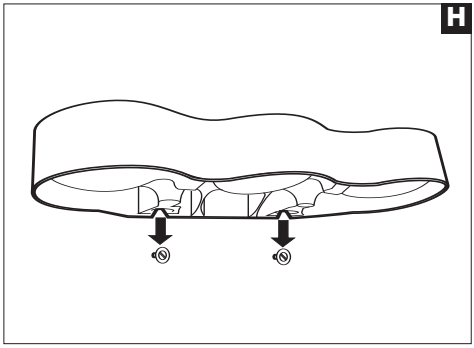
The blender, knife and whisk attachments can be placed in the tool storage pod ⓱ when not in use.

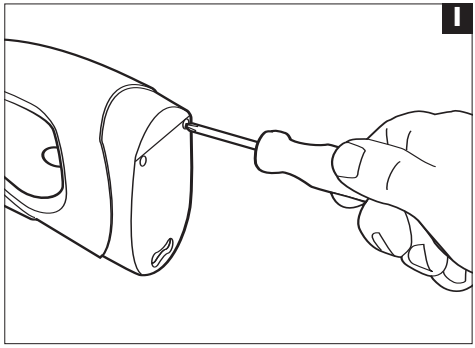
- Do not leave the knife blades in the knife attachment during storage. Place in storage provided.

The tool storage pod can be screwed to a wall by using appropriate fixings as shown **H**.

Battery replacement

1. Undo the two screws in the base of the power unit and remove the cover **I**.
2. Disconnect the battery and replace with a new one (available from replacement parts) **J**.
3. Replace the cover.





Battery disposal K

This product contains a sealed Nickel cadmium battery. When it reaches the end of its useful life it must not be disposed of in the normal household waste. The battery must be removed and disposed of at an authorised recycling plant. Your local authority will have a centre which accepts such waste for recycling.

Cleaning

1. Switch off and unplug from the electrical socket.
2. The knife blades and whisks can be washed in hot, soapy water.
   WARNING: Extreme care must be taken when washing the metal blending and knife blades, as they are extremely sharp.
3. The knife and whisk attachments, power unit and charging base can be wiped over with a clean, damp cloth.
4. The blender attachment can be washed under hot flowing water when disconnected from the power unit.

IMPORTANT: Never immerse the power unit and charging base in water or any other liquid.

IMPORTANT: Do not use any abrasive or solvent-based cleaner.

- When processing foods with strong colour (eg carrots) the plastic parts may become discoloured. Use cooking oil to clean any discoloured parts.

Helpline

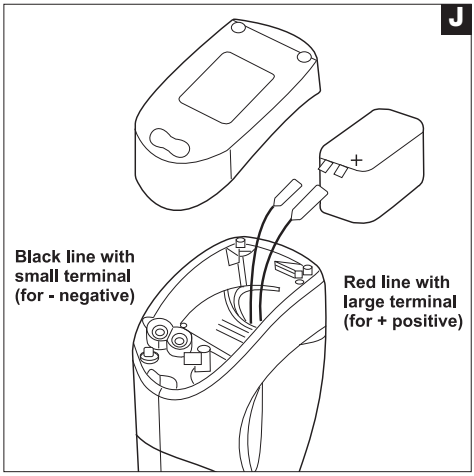
If you have any difficulty with your appliance, do not hesitate to call us. We're more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product
- Model number as shown on the underside of the appliance.

UK
Helpline 0870 060 2612
Replacement parts 0870 167 6643
Ireland
1800 409119

J



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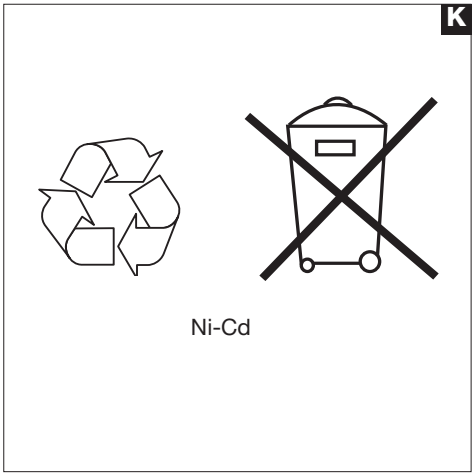

Recipes

Whisk

Carrot cake
Serves 8-10

Butter, softened	225g
Soft light brown sugar	225g
Medium eggs, beaten	4
Self-raising flour	225g
Carrots, grated	350g
Cream cheese	100g
Icing sugar	50g
Lemon juice	1 tbsp

Preheat oven to 180ºC, Gas 4.

Grease a 20cm round cake tin.

Cream together the butter and sugar using the hand whisk until pale and fluffy.

Gradually whisk in the eggs a little at a time.

Whisk in the flour in 2 batches and stir in the carrots.

Spoon into the cake tin and level the surface.

Bake for $1^1/_4$ hours or until firm to the touch. Cool.

Whisk together the remaining ingredients and spread over the cold cake.

Perfect cheese & chive mashed potato
Serves 4

Potatoes (Desiree or King Edward)	900g
Butter, diced	50g
Milk	4 tbsp
Crème fraîche	2 tbsp
Cheddar cheese, grated	75g
Dijon mustard	1 tsp
Chopped chives	2 tbsp
Salt and black pepper	To taste

Peel the potatoes and cut into bite sized pieces.

Place in a pan of salted water.

Cover and bring to the boil. Simmer for 10-15 minutes until softened.

Drain and return to the pan.

Add the butter, milk and crème fraîche and whisk using the whisk.

Add the cheese, mustard, chives and seasoning and whisk again until light and fluffy.

Chocolate mousse
Serves 4

Milk chocolate	200g
Unsalted butter	75g
Tia Maria or brandy	2 tbsp
Double cream	250ml
Medium egg whites	3

Melt the chocolate and butter in a bowl over a pan of simmering water.

Cool slightly and whisk in the Tia Maria.

Whisk the cream until soft peaks are formed and whisk in the chocolate mixture.

Whisk the egg whites until stiff peaks are formed and gently fold in the chocolate mixture.

Pour into 4 bowls and chill.

Fudge pudding dessert
Serves 4

Butter, melted	100g
Soft light brown sugar	150g
Plain flour	50g
Cocoa	50g
Medium eggs	3
Vanilla extract	1 tsp
Pecan nuts, chopped	50g
Sauce:	
Dark muscovado sugar	100g
Butter	75g
Cream	4 tbsp

Preheat oven to 180ºC, Gas 4.

Place all ingredients except the nuts in a bowl and whisk for 1-2 minutes until smooth and glossy.

Stir in the nuts.

Pour into a greased ovenproof dish and bake for 35-40 minutes or until firm to touch.

Meanwhile, place all sauce ingredients in a small saucepan and heat gently until the sugar has dissolved. Boil for 1 minute and serve with the hot dessert.

Lemon Bakewell tart:
Serves 4-6

Short crust pastry	175g
Lemon curd	6 tbsp
Butter, softened	100g
Caster sugar	100g
Medium eggs, beaten	2
Ground almonds	150g
Cake crumbs	100g
Milk	2 tbsp
Flaked almonds	25g

Preheat oven to 180ºC, Gas 4.

Roll out the pastry and line an 18 x 28cm (or 20mm round) baking tin. Bake blind for 10-

15 minutes.

Spread the lemon curd over the base.

Cream the butter and sugar using the whisk until pale and fluffy.

Gradually whisk in the eggs.

On the lowest speed, whisk in the ground almonds, cake crumbs and milk.

Spread over the lemon curd and sprinkle over the flaked almonds.

Passion Fruit Syllabub
Serves 4

Double or whipping cream	150ml
White wine	90ml
Caster sugar	50g
Lemon juice	
Half a lemon	
Passion fruit, scooped out	4
Sponge fingers or fan wafers to serve	As required

You will need some elegant glasses or wine glasses to serve this.

Whisk the cream until it is beginning to thicken, then whisk in the wine, sugar and lemon juice a little at a time.

Stop whisking while the cream is still just soft.

Put a spoonful of passion fruit pulp in the bottom of each wine glass.

Pour in a layer of syllabub, and continue to layer passion fruit and syllabub until the glass is almost full.

Put glasses in the fridge for 2-3 hours. Serve with the sponge fingers or wafers.

Meringues
Makes 12

Egg whites	4
Sugar	115g
Vanilla extract	1 tsp

Preheat the oven to 140ºC, Gas 2.

Line a baking tray with greaseproof paper.

Whisk the egg whites using the hand whisk until it forms soft peaks.

Whisk in the vanilla extract.

Gradually add the sugar (while still whisking) and continue whisking until reasonably stiff peaks form.

Scoop 12 blobs of the mixture onto greaseproof paper on a baking sheet.

Bake for about an hour.

Turn the oven off and leave the meringues in the oven to dry.

Eat as they are or stick two together with whipped cream.

Guacamole
Serves 4

Ripe avocados, peeled and chopped	2
Small onion, finely chopped	1
Garlic clove, minced	1
Ripe tomato, chopped	1
Lime, juiced	1
Salt and pepper	To taste

Blend all the ingredients a bowl using the whisk.

Season to taste.

Chill for half an hour before serving to blend the flavours.

Cheese & Ham Soufflé
Serves 4-6

Butter	50g
Plain flour	50g
Milk	200ml
Medium eggs, separated	6
Basil, chopped	2 tsp
Garlic salt	$^1/_2$ tsp
Cheddar cheese, grated	100g
Ham, very finely chopped	225g

Preheat oven to 190ºC, Gas 5.

Grease a 1.1 litre (2 pint) soufflé dish.

Melt the butter in a saucepan.

Stir in the flour and blend in the milk using the whisk.

Allow to cool slightly before adding the egg yolks, basil, garlic salt, cheese and ham. Mix well using the whisk.

Whisk the egg whites until stiff and carefully fold into the mixture.

Pour into the soufflé dish and cook for 45 minutes to 1 hour or until well risen, golden and firm.

Tips for successful egg white whisking

Air is the essential ingredient when whisking egg whites. The air which is incorporated as they are whisked can increase their volume by up to 8 times.

Any trace of grease or yolk can prevent the egg whites from whisking. Make sure your bowl and whisk are scrupulously clean before you begin.

Choose a bowl as large as you can so that the maximum amount of air can be incorporated.

Start whisking on a slow speed for the first few minutes

until the whites become bubbly. (If a small amount of whites are being whisked, hold the bowl at an angle so the beaters have maximum contact with the whites). Whisk at high speed until the required stage is reached.

There are two stages: soft peaks and stiff peaks. Soft peaks are required for cakes, mousses and soufflés where it is folded into the mixture. Stiff peaks are required for meringues where sugar is to be incorporated.

Blender

Warm Citrus Chicken & Avocado Salad
Serves 2

Dressing
Juice of 1 lemon
1 tbsp wholegrain mustard
1 tbsp honey
5 tbsp olive oil
2 tbsp coriander leaf
Salt and black pepper

1 tbsp oil
2 boneless, skinless chicken breasts, sliced
250g bag crispy leaf salad
1 avocado, diced

Place all the dressing ingredients in the beaker and blend together using the hand blender until thick.

Meanwhile, heat the oil in a frying pan and fry the chicken for 4-5 minutes until browned. Stir in the dressing and heat through. Toss into the salad and avocado. Serve immediately.

Spicy Hummus
Serves 4

4 tbsp olive oil
1 clove garlic, roughly chopped
1 tsp puréed chilli
1/2 tsp ground coriander
Salt and black pepper
400g tin chick peas, drained and rinsed
Juice of 1 lemon

Heat the oil in a frying pan with the garlic, chilli, coriander, salt and pepper. Add the chick peas and fry for 1-2 minutes.

Transfer to the beaker and add the lemon juice. Blend using the hand blender until smooth. Chill.

Serve with toasted pitta bread, tortilla chips or vegetable crudités.

Coriander & Lime Chicken Kebabs
Serves 4

Marinade
2 cloves garlic, roughly chopped
2cm piece ginger, roughly chopped
4 tbsp chopped coriander leaf
1/2 tsp black pepper
2 tsp caster sugar
Juice of 2 limes
2 tsp Thai fish sauce
1 tbsp light soy sauce
1 tbsp oil

4 boneless, skinless chicken breasts, cubed
1/2 tsp cornflour

Place all the marinade ingredients in the beaker and blend together using the hand blender. Pour over the chicken and marinate for 1-2 hours.

Thread the chicken onto 8 satay sticks and grill for 15-20 minutes or until cooked throughout, turning occasionally.

Blend the cornflour with remaining marinade in a small saucepan and bring to the boil, stirring. Serve with the kebabs.

Jamaican Jerk Chicken
Serves 4

Marinade
1 bunch spring onions, roughly chopped
1 red chilli, roughly chopped
2 cloves garlic, roughly chopped
1/2 tsp ground allspice
3 tbsp oil
3 tbsp fresh thyme leaves, (stripped off the stalks)
1 tsp sugar
Salt and black pepper

4 boneless, skinless chicken breasts

Place all the marinade ingredients in the beaker and blend using the hand blender until smooth. Spread over the chicken and marinate for 1-2 hours.

Fry the chicken gently using a griddle pan for 15-20 minutes until browned and cooked throughout.

Roasted Pepper & Olive Sauce with Salmon
Serves 4

3 red peppers, diced
1 red onion, diced
2 cloves garlic
4 tbsp olive oil
Salt and black pepper
200ml crème fraîche
50g sliced black olives
2 tbsp capers
4 salmon fillets

Preheat oven to 200ºC, Gas 6.

Place peppers, onion and garlic on a baking tray and coat in oil. Season. Roast for

30 minutes. Transfer to a small saucepan and add the crème fraîche. Purée using the hand blender to give a coarse texture. Add the olives and capers and season well. Heat through.

Meanwhile heat a little oil in a frying pan and fry the salmon for 5-6 minutes until cooked through and browned. Serve with the pepper and olive sauce.

Tomato & Pancetta Sauce for Pasta
Serves 4

- 1 tbsp oil
- 1 onion, diced
- 130g pack diced pancetta
- 1 red pepper, diced
- 1kg tomatoes, diced
- 1 tbsp balsamic vinegar
- 1 tsp sugar
- 1 vegetable stock cube
- Salt and black pepper
- 20g bag basil

Heat the oil in a large saucepan and fry the onion and pancetta until browned. Add the pepper and fry for 1-2 minutes. Add the tomatoes, vinegar, sugar and stock cube and season well.

Cover and simmer for 10 minutes, stirring occasionally. Remove lid and cook for a further 5 minutes. Add the basil and purée using the hand blender to give a coarse pulpy texture.

Stir into hot cooked pasta.

Welsh Rarebit
Serves 4

- 125g Cheddar cheese, grated
- 1 medium egg
- 1 tsp Dijon mustard
- 2 tsp Worcestershire sauce
- Salt and black pepper
- 2 tbsp milk
- 1 tbsp chopped chives
- 4 thick slices bread

Place all the ingredients except bread in the beaker and blend together using the hand blender.

Toast 1 side of the bread and spread the rarebit over the untoasted side. Place under a preheated grill until golden and set.

Salsa Verde with Butter Roasted Cod
Serves 4

- 4 skinless cod loins
- 25g butter
- Sea salt & black pepper
- 1 clove garlic, roughly chopped
- 3 anchovy fillets
- 1 tbsp capers
- 1 tsp Dijon mustard
- 5 tbsp roughly chopped basil
- 1 tbsp roughly chopped mint
- 8 tbsp roughly chopped parsley
- 4 tbsp olive oil
- Juice of $^1/_2$ lemon

Preheat oven to 200ºC, Gas 6.

Place cod in a small roasting tin and dot with butter. Season. Roast for 15 minutes.

Meanwhile, place remaining ingredients in the beaker and blend using the hand blender until smooth and creamy. Season to taste. Serve the cod drizzled with the butter juices and salsa verde.

Peach Melba Smoothie
Serves 1

- 4 tinned peach halves
- 75g fresh raspberries
- 4 tbsp natural yogurt
- 1 tbsp honey
- 150ml cranberry and raspberry juice

Place all ingredients in the beaker and blend using the hand blender until thick.

Pour into a tall sundae glass and serve.

Quick Strawberry Ripple Brulée
Serves 4

- 175g strawberries, roughly chopped
- 2 tbsp honey
- 350g Greek yoghurt
- 8 tbsp brown sugar

Purée the strawberries and honey and gently stir into the yoghurt to give a ripple effect. Divide between 4 ramekins.

Sprinkle 2 tbsp sugar over each ramekin and place under a preheated grill until sugar has melted and browned slightly. Chill well before serving.

Your two-year guarantee

- **It is important to retain the retailers receipt as proof of purchase.** Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting model number and serial number on the product, or write to Morphy Richards at the address shown. You will be asked to return the product (in secure, adequate packaging) along with a copy of proof of purchase. Subject to the exclusions set out below (1-6), the faulty appliance will then be repaired or replaced and dispatched usually within seven working days of receipt.

If for any reason this item is replaced during the 2-year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of initial purchase.

To qualify for the two-year guarantee the appliance must have been used according to the manufacturers instructions.

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

1 The fault is the battery. The battery is not covered by the guarantee. Contact the replacement parts department on 0870 167 6643.
2 The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
3 The appliance has been used on a voltage supply other than that stamped on the products.
4 Repairs have been attempted by persons other than our service staff (or authorised dealer).
5 Where the appliance has been used for hire purposes or non-domestic use.
6 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

morphy richards®

Registered address
The After Sales Division,
Morphy Richards Ltd, Mexborough,
South Yorkshire, England, S64 8AJ

Helpline (office hours)
UK 0870 060 2612
Republic of Ireland 1800 409119

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